



# Receptions

## Silver Package: 24.99

*Starters select one: Mixed Green Salad with choose of dressing, Traditional Caesar Salad.*

*Side items select one: Brown or Wild Rice, Rice Pilaf, Herb Roasted Potatoes, Garlic Mash Potatoes, or Traditional Mash Potatoes*

*Vegetable select one: Mixed Vegetable Medley, fresh steamed Green Beans, Honey Glazed Baby Carrots, Broccoli & Cauliflower*

### *Entree select two*

*-Grilled New York Sirloin seasoned with a light garlic butter sauce*

*-Beef Tips Burgundy with mushrooms & onion served with a side of rice*

*-Traditional Baked Haddock with crumb topping*

*-Honey Mustard Chicken with light crispy breading finished with a whole grain honey mustard sauce*

*Herb Roasted Pork Lion with light Demi glaze*

*-Penne Pasta Primavera in a light creamy pesto sauce*

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# Receptions

Gold Package: 26.99

*Starters select one, Mixed Green salad with choice of dressing or Traditional Caesar salad*

*or*

*Soup select one, Italian Wedding Soup, Vegetable Minestrone Soup, Tomato Bisque*

*Side Item select one: Brown or Wild Rice, Rice Pilaf, Herb Roasted Potatoes, Garlic Mash Potatoes or Traditional Mash Potatoes. Herb roasted Winter Root Vegetables*

*Vegetable select one, Steamed Fresh Cauliflower & Broccoli, Fresh Steamed Green Beans, Green Beans Almandine, Honey Glazed Baby Carrots, Fresh Grilled Asparagus*

*Entree select two,*

*-Grilled New York Sirloin seasoned with a light garlic butter sauce*

*-Beef Tips Burgundy with mushrooms & onion served with a side of rice*

*-Traditional Baked Haddock with crumb topping*

*-Herb Roasted Pork Lion with light demi glaze*

*-Lemon Pepper Chicken with panko breading finished with citrus butter sauce*

*-Four Cheese Tortellini Primavera in a light creamy pesto Sauce*

*-Beef or Vegetable Lasagna layers of vegetables and cheese or beef and cheese baked in a traditional red sauce.*

*\* One hour Hors D' Oeuvres reception with our international domestic cheese and cracker display*

*\* Package includes a Champagne Toast for all your guest & Cake cutting services*

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## Diamond Package: 33.99

*Starters select one, Mixed Green salad with choice of dressing or Traditional Caesar salad*

*or*

*Soup select one, Italian Wedding Soup, Vegetable Minestrone Soup, Tomato Bisque*

*Side Item select one: Brown or Wild Rice, Rice Pilaf, Herb Roasted Potatoes, Garlic Mash Potatoes or Traditional Mash Potatoes. Herb roasted Winter Root Vegetables*

*Vegetable select one, Steamed Fresh Cauliflower & Broccoli, Fresh Steamed Green Beans, Green Beans Almandine, Honey Glazed Baby Carrots, Fresh Grilled Asparagus*

*Entree select three,*

*-Grilled New York Sirloin seasoned with a light garlic butter sauce*

*-Beef Tips Burgundy with mushrooms & onion served with a side of rice*

*-Traditional Baked Haddock with crumb topping*

*-Herb Roasted Pork Lion with light demi glaze*

*-Lemon Pepper Chicken with panko breading finished with citrus butter sauce*

*-Four Cheese Tortellini Primavera in a light creamy pesto Sauce*

*-Beef or Vegetable Lasagna layers of vegetables and cheese or beef and cheese baked in a traditional red sauce.*

*-Eggplant Parmesan Roasted & topped with Marinara and baked with Mozzarella cheese*

*\* One hour Hors D' Oeuvres reception with our international domestic cheese and cracker display*

*\* Package includes a Champagne Toast for all your guest & Cake cutting services*

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## Platinum Package: 39,99

*Starters select one, Mixed Green salad with choice of dressing or Traditional Caesar salad*  
*or*

*Soup select one, Italian Wedding Soup, Vegetable Minestrone Soup, Tomato Bisque*

*Side Item select one: Brown or Wild Rice, Rice Pilaf, Herb Roasted Potatoes, Garlic Mash Potatoes or Traditional Mash Potatoes. Herb roasted Winter Root Vegetables*

*Vegetable select one, Steamed Fresh Cauliflower & Broccoli, Fresh Steamed Green Beans, Green Beans Almandine, Honey Glazed Baby Carrots, Fresh Grilled Asparagus*

*Entree select three,*

*-Grilled New York Sirloin seasoned with a light garlic butter sauce*

*-Beef Tips Burgundy with mushrooms & onion served with a side of rice*

*-Traditional Baked Haddock with crumb topping*

*-Herb Roasted Pork Lion with light demi glaze*

*-Lemon Pepper Chicken with panko breading finished with citrus butter sauce*

*-Four Cheese Tortellini Primavera in a light creamy pesto Sauce*

*-Beef or Vegetable Lasagna layers of vegetables and cheese or beef and cheese baked in a traditional red sauce.*

*-Eggplant Parmesan Roasted & topped with Marinara and baked with Mozzarella cheese*

*\* One hour Hors D' Oeuvres reception with our international domestic cheese and cracker display*

*\* Two hot passed Hors D' Oeuvres*

*\* Package includes a Champagne Toast for all your guest & Cake cutting services*

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## APPETIZER PACKAGES & DISPLAYS:

**VEGETABLE CRUDITE, ASSORTED VEGETABLE DISPLAY SERVED WITH DIPPING SAUCE**

SMALL FEEDS UP TO 25 PEOPLE, \$75.00

MEDIUM FEEDS UP TO 50 PEOPLE, \$125.00

LARGE FEEDS UP TO 100 PEOPLE \$175.00

**CHEESE AND CRACKER DISPLAY, ASSORTED INTERNATIONAL AND DOMESTIC CHEESES SERVED WITH ASSORTED CRACKERS AND GARNISHED WITH BERRIES**

SMALL FEEDS UP TO 25 PEOPLE, \$75.00

MEDIUM FEEDS UP TO 50 PEOPLE, \$125.00

LARGE FEEDS UP TO 100 PEOPLE \$225.00

**COCKTAIL SNACKS, \$6.99**

ASSORTED DOMESTIC & IMPORTED CHEESE SERVED WITH CRACKERS, ASSORTED FRESH VEGETABLES WITH DIPPING SAUCE OF YOUR CHOICE, ASSORTED SLICE FRESH FRUITS AND BERRIES

**PRE-DINNER HORS D'OEUVRES, \$12.99**

CHICKEN TERIYAKI BITES, SWEDISH OR ITALIAN, ASSORTED DOMESTIC & IMPORTED CHEESE SERVED WITH CRACKERS, ASSORTED FRESH VEGETABLES WITH DIPPING SAUCE OF YOUR CHOICE, DELUXE ASSORTMENT OF SLICE FRESH SEASONAL FRUITS & BERRIES

**SOCIAL HORS D'OEUVRES, \$19.99**

ASSORTED DOMESTIC & IMPORTED CHEESE SERVED WITH CRACKERS, ASSORTED FRESH VEGETABLES WITH DIPPING SAUCE OF YOUR CHOICE, DELUXE ASSORTED SLICE FRESH FRUITS AND BERRIES, CHICKEN TERIYAKI BITES, FRIED SHRIMP WITH COCKTAIL SAUCE, ITALIAN MEATBALLS, HAM, CHICKEN, EGG, SALAD FINGER SANDWICHES



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## *ADD ON APPETIZERS PRICED PER PERSON- STATIONED*

<i>Swedish Meatballs</i>	<i>\$3.99</i>
<i>Spanakopita</i>	<i>\$4.99</i>
<i>Shrimp Cocktail</i>	<i>\$7.99</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$4.99</i>
<i>Vegetarian Stuffed Mushrooms</i>	<i>\$4.99</i>
<i>Mini Spring Rolls: Pork &amp; Shrimp or Vegetarian</i>	<i>\$4.99</i>
<i>Bacon Wrapped Scallops</i>	<i>\$7.99</i>
<i>Mini Franks wrapped in Puff Pastry</i>	<i>\$4.99</i>
<i>Assorted Mini Quiche</i>	<i>\$4.99</i>
<i>Mini Beef Wellington</i>	<i>\$6.99</i>
<i>Mini Crab or Lobster Cake with Lemon Herd Aioli</i>	<i>\$8.99</i>
<i>Chicken Satay Skewers with Sweet Chili sauce</i>	<i>\$5.99</i>

- *\$100.00 Fee for passed Hors D' Ouevres*





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## **PLATED MEALS :**

*Choose two options third can be added for an additional \$2.00 Per. person*

*All plated meals served with mix greens salad with choice of dressing Rolls and Butter*

### **Baked Filet of Haddock 17.99**

*Fresh Filet of Haddock topped with traditional crumb topping Served with rice pilaf  
& Fresh steamed Green Beans*

### **Wild Mushroom Risotto 17.99**

*Made Wild mushrooms wine & Vegetable stock, butter topped with grated parmesan  
cheese & Served with side of Grilled Asparagus*

### **Chicken Cordon Blue 19.99**

*Hand cut chicken breast filled with Ham & Swiss cheese topped with panko crumbs  
Served with Rice Pilaf & Honey Glazed Baby Carrots*

### **Eggplant Parmesan 19.99**

*Layers of breaded sliced Eggplant topped with Marinara sauce and mozzarella cheese  
baked until golden brown*

### **Herb Roasted Salmon Filet 22.99**

*Fresh filet Salmon filet seasoned with herbs and oven baked Served with wild rice and  
Asparagus*

### **Grilled New York Sirloin 24.99**

*Choice NY Strip steak lightly seasoned & Grilled to perfection served with Baked Potato  
& Fresh steamed green beans*

### **Prime Rib 26.99**

*Herb rubbed Slow roasted prime Rib generously portioned served with roasted  
fingerling potatoes and Asparagus*



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**PLATED MEALS COMBOS: 25.99 PER PERSON**

*Choose two options served together on one plate*

*All plated meals served with mix greens salad with choice of dressing Rolls and Butter*

*Select one. Herb roasted Red Potatoes, Garlic Mash or Rice Pilaf*

*Select one. Steamed Green Beans, Grilled Asparagus, Honey Glazed Baby Carrots, Steamed Broccoli & Cauliflower*

**Baked Filet of Haddock**

*Fresh Filet of Haddock topped with traditional crumb topping garnished with sliced lemon*

**Chicken Cordon Blue**

*Hand cut chicken breast filled with Ham & Swiss cheese topped with panko crumbs & Supreme sauce.*

**Herb Roasted Salmon Filet.**

*Fresh filet Salmon filet seasoned with herbs and oven baked*

**Grilled New York Sirloin**

*Choice NY Strip steak lightly seasoned & Grilled to perfection*

**Herb Roasted Pork Loin**

*Herb rubbed slowly roasted Pork Loin with light Demi Glaze*

**Petite Cut Tenderloin of Beef**

*Beef Tenderloin seasoned and cooed to perfection with light beef Au Jus drizzle*





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***ADD ON OUR CUSTOM CANOPY & CHANDELIER WITH PIPE & DRAPE  
BEHIND THE HEAD TABLE WITH CUSTOMIZED COLOR UP LIGHTING***

***\$500.00***





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# *Plated Dinner Combos*

ALL PLATED DINNERS ARE ACCOMPANIED BY YOUR CHOICE OF ONE TYPE OF SOUP OR SALAD, POTATO, OR RICE & VEGETABLE FRESH HOT ROLLS AND BUTTER.

## **COMBO PLATED DINNERS 26.99**

### **CHOOSE TWO ENTREE OPTIONS SERVED TOGETHER ON EACH PLATE**

PETITE CUT TENDERLOIN OR BEEF, BEEF TENDERLOIN SEASONED, ROASTED CUT ON BIAS & TOPPED WITH MUSHROOM GLAZED

BAKED HADDOCK, FRESH FILET OF HADDOCK BAKED WITH A TOPPING OF BUTTER CRUMB STUFFING

BAKED HADDOCK FROMAGE W/ALFREDO TOPPED W/SEASON CRUMB CRUMBS

CHICKEN CORDON BLEU, LIGHTLY BREADED CHICKEN BREAST FILLED WITH HAM & SWISS CHEESE FINISHED WITH HERB SUPREME SAUCE OR SALTIMBOCCA, CHICKEN PARMESAN

SEAFOOD STUFF FILET OR SOLE, NATURAL SOLE FILET FILLED WITH SCALLOP & CRAB MEAT STUFFING FINISHED WITH BUTTER SAUCE OR LOBSTER SAUCE

PORK TENDERLOIN MEDALLIONS, ROASTED PORK MEDALLIONS SERVED WITH TRADITIONAL PORK GRAVY

SALMON FILET, BONELESS SALMON FILET ROASTED WITH HONEY & CHEF'S BLEND OF HERBS SEASONING TOPPED WITH DILL OR MAPLE WALNUT GLAZE

SOUP CHOICES, TOMATO BISQUE, CHICKEN & RICE, MINISTRONE, BEEF BARLEY, VEGETABLE SOUP



## *Plated Dinner*

ALL PLATED DINNER ARE ACCOMPANIED BY YOUR CHOICE OF ONE TYPE OF SOUP OR SALAD, POTATO OR RICE & VEGETABLE FRESH HOT ROLLS AND BUTTER

CHOOSE TWO ENTREE OPTIONS 3RD OPTION ADDITION \$3.00 PER PERSON

BAKED FILET OR HADDOCK, FRESH FILET OF HADDOCK BAKED WITH A TOPPING OF BUTTER CRUMB STUFFING 17.99

VEGAN WILD RICE & MUSHROOMS, SAUTÉED MUSHROOMS & GARLIC IN A CREAMY SOYMILK & SHERRY SAUCED SERVED OVER A BED OF WILD RICE 19.99

BRAISED BONELESS SHORT-RIB BEEF, CHOICE BEEF SHORT RIB SEARED, BRAISED & SLOW ROASTED FOR HOURS 21.99

CHICKEN CORDON BLEW, LIGHTLY BREADED CHICKEN BREAST FILLED WITH HAM & SWISS CHEESE FINISHED WITH HERB SAUCE 19.99

HERB ROASTED SALMON, BONELESS HERB ROASTED SALMON FILET WITH CRUSTED IN HERBS D' PROVENCE 22.99

PRIME RIB, CHOICE OF SELECT BEEF PREPARED WITH A RUB OF SPICES THEN SLOWLY ROASTED TO PERFECTION 26.99

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MENUS AND PRICING ARE SUBJECT TO CHANGE AT ANY TIME. PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8% STATE



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## *Home Style Dinner Buffet*

ALL DINNER BUFFETS INCLUDE CHOICE OF SOUP OR SALAD, POTATO OR RICE PILAF & VEGETABLE & ARE SERVED WITH ROLLS & BUTTER, COFFEE, AND A DESSERT OPTION SERVED AT YOUR TABLE

**\$23.99**

**SOUP CHOICE**, TOMATO BISQUE, CHICKEN AND RICE OR NOODLE, MINESTRONE, BEEF & BARLEY, VEGETABLE BEEF BARLEY, CHICKEN AND RICE OR NOODLE

**SALAD CHOICE**, FRESH GARDEN SALAD OR CAESAR SALAD

**CHOOSE ONE ITEM**, WHIPPED POTATO, ROASTED POTATO, GARLIC ITALIAN POTATO, OR RICE PILAF, BAKED POTATO

**CHOOSE ONE ITEM**, HONEY GLAZED CARROTS, GREEN BEANS ALAMONDINE, VEGETABLE MEDLEY, OR PEAS AND PERL ONIONS, CORN

**CHOOSE THREE TIMES**, HONEY MUSTARD CHICKEN, CHICKEN PARM, BAKED HADDOCK, FRIEND SHRIMP, SWEET SOUR HAM, PORK LION MEDALLIONS, BRAISED BEEF TIPS, OR VEGETABLE LASAGNA/MEAT PENN ALFREDO WITH BROCCOLI, SWEETISH OR ITALIAN MEATBALLS, TURKEY DIVAN

**CHOICE ONE OF THE DESSERTS**, CLASSIC CHEESE CAKE WITH STRAWBERRIES, APPLE PIE, CHOCOLATE LAYER CAKE, LEON LAYER CAKE, CARROT CAKE WITH CLASSIC CREAM CHEESE FROSTING, STRAWBERRY SHORTCAKE, OR BOSTON CREAM PIE

**ADD ON CARVING STATION ADDITION**, \$5 PER PERSON, BLACK ANGUS ROAST BEEF, ROASTED PORK LION, HERB ROASTED TURKEY, BLACK FOREST HAM



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## *Candlelight Dinner Buffet*

ALL DINNER BUFFETS INCLUDE CHOICE OF SOUP OR SALAD, POTATO OR RICE PILAF & VEGETABLE & ARE SERVED WITH ROLLS & BUTTER, COFFEE, AND A DESSERT OPTION SERVED AT YOUR TABLE

**\$29.99**

**SOUP CHOICE**, TOMATO BISQUE, CHICKEN AND RICE OR NOODLE, MINISTRONE, BEEF & BARLEY, VEGETABLE BEEF BARLEY, CHICKEN AND RICE OR NOODLE, ITALIAN WEDDING

**SALAD CHOICE**, FRESH GARDEN SALAD OR CAESAR SALAD

**CHOOSE ONE ITEM**, WHIPPED POTATO, ROASTED POTATO, GARLIC ITALIAN POTATO, OR RICE PILAF, BAKED POTATO

**CHOOSE ONE ITEM**, BABY CARROTS, HONEY GLAZED CARROTS, GREEN BEANS ALAMONDINE, VEGETABLE MEDLEY, OR PEAS AND PERL ONIONS, CORN

**CHOOSE THREE TIMES**, HONEY MUSTARD CHICKEN, CHICKEN PARM, BAKED HADDOCK, FRIEND SHRIMP, SWEET SOUR HAM, PORK LION MEDALLIONS, BRAISED BEEF TIPS, OR VEGETABLE LASAGNA/MEAT PENN ALFREDO WITH BROCCOLI, SWEETISH OR ITALIAN MEATBALLS, TURKEY DIVAN, CHICKEN CORDON BLEU, CHICKEN SALTIMBOCCA, BAKED HAM, SWEET SOUR HAM WITH RAIN SAUCE.

**CHOICE ONE OF THE DESSERTS**, CLASSIC CHEESE CAKE WITH STRAWBERRIES, APPLE PIE, CHOCOLATE LAYER CAKE, LEON LAYER CAKE, CARROT CAKE WITH CLASSIC CREAM CHEESE FROSTING, STRAWBERRY



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